

Conference Menu 2018

Friday Evening Dinner Buffet

Starters	<p style="text-align: center;">Dinner Rolls with Whipped Butter Farmer's Market Garden Salad Fresh Spring Mix and Iceberg Lettuce, Sliced Cucumbers, Shredded Carrots, Cherry Tomatoes, Shredded Cheddar and Garlic Croutons with Ranch & Italian Dressings Fruit Salad Pineapple, Cantaloupe, Honeydew, and Grapes</p>
Entrées	<p style="text-align: center;">Roasted Medallions of Beef Served with Bordelaise Sauce Herb Crusted Chicken Penne Alfredo with Steamed Vegetables</p>
Accompaniments	<p style="text-align: center;">Broccoli and Cheese Casserole Green Beans Almandine Creamy Mashed Potatoes</p>
Desserts	<p style="text-align: center;">Double Chocolate Cake Carrot Cake with Cream Cheese Icing Lemon Cake with Whipped Icing</p>
Beverages	<p style="text-align: center;">Sweet and Unsweetened Iced Tea, Water Regular & Decaffeinated Coffee</p>

Saturday Boxed Lunch

Sandwiches	<p style="text-align: center;">Grilled Chicken Wrap with Pesto and Olive Oil, Sliced Tomatoes and Swiss Cheese Croissant Club Thinly shaved fresh Turkey, Ham and Swiss Cheese stacked with Lettuce and Tomato Roast Beef Club Sandwich with Lettuce, Tomato and Swiss Cheese</p>
Sides	<p style="text-align: center;">Bag of Potato Chips Fresh Fruit Salad Herb Pasta Salad</p>
Desserts	<p style="text-align: center;">Freshly Baked Cookie</p>
Beverages	<p style="text-align: center;">Sweet and Unsweetened Tea and Water Lemonade</p>